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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO	
09/838,780	04/20/2001	Robert M. Smith	140-174	9751	
7590 02 18:2003			EXAMINER		
James A. Quinton, Esq. Frisenda Quinton & Nicholson 425 Park Avenue, 5th Floor			BHAT, NINA NMN		
New York, NY			ART UNIT	PAPER NUMBER	
			1761	И	
			DATE MAILED: 02/18/2003		

Please find below and/or attached an Office communication concerning this application or proceeding.

		Application No.	pplicant(s)	
		09/838,780	SMITH, ROBERT	M.
Office Action Summary		Examiner	Art Unit	
		Nina Bhat	1761	
The MAILING DATE of this Period for Reply	communication appe	ears on the cover sheet w	ith the correspondence ad	dress
A SHORTENED STATUTORY PE THE MAILING DATE OF THIS CO - Extensions of time may be available under the after SIX (6) MONTHS from the mailing date of - If the period for reply specified above, the n - Failure to reply within the set or extended perion - Any reply received by the Office later than thre earned patent term adjustment. See 37 CFR Status	DMMUNICATION. e provisions of 37 CFR 1.136 of this communication. han thirty (30) days, a reply naximum statutory period wi od for reply will, by statute, ee months after the mailing of	6(a). In no event, however, may a within the statutory minimum of thin II apply and will expire SIX (6) MOt cause the application to become Al	reply be timely filed ty (30) days will be considered timely VTHS from the mailing date of this co BANDONED (35 U.S.C. § 133).	
1) Responsive to communicat	ion(s) filed on <u>20 A</u>	<u>oril 2001</u> .		
2a) This action is FINAL .	2b)⊠ This	action is non-final.		
3) Since this application is in a closed in accordance with the Disposition of Claims				e merits is
4) Claim(s) <u>1-18</u> is/are pending				
4a) Of the above claim(s)	is/are withdraw	n from consideration.		
5) Claim(s) is/are allowe	ed.			
6)∑ Claim(s) <u>1-18</u> is/are rejected	l.			
7) Claim(s) is/are object	ed to.			
8) Claim(s) are subject t Application Papers	o restriction and/or	election requirement.		
9) The specification is objected	to by the Everniner			
10)☐ The drawing(s) filed on	•	ed or h) objected to by t	he Evaminer	
Applicant may not request tha		•		
11) The proposed drawing correct		- · ·	• ,	ar.
If approved, corrected drawing			loupprovou by the Examine	
12) ☐ The oath or declaration is obj	•			
Priority under 35 U.S.C. §§ 119 and	•			
13) Acknowledgment is made of		oriority under 35 U.S.C.	\$ 119(a)-(d) or (f)	
a) ☐ All b) ☐ Some * c) ☐ No			3 · · · · · (a) (a) · · · · · · · · · · · · · · · · · · ·	
1. Certified copies of the		have been received		
		have been received in A	pplication No	
3. Copies of the certified	copies of the priorit e International Bure	y documents have been au (PCT Rule 17.2(a)).	received in this National S	Stage
14) Acknowledgment is made of a		·		application).
a) The translation of the for 15) Acknowledgment is made of a	eign language provi	sional application has be	een received.	., ,
Attachment(s)				
1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing F 3) Information Disclosure Statement(s) (PTO	Review (PTO-948) -1449) Paper No(s) <u>3</u>		Summary (PTO-413) Paper No(s nformal Patent Application (PTO	
Figure 2015 Patent and Trademark Office TO-326 (Rev. 04-01)	Office Action	on Summary	Part of	Paper No. 4

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DETAILED ACTION

1. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

- (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.
- 2. The factual inquiries set forth in *Graham* **v.** *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:
 - 1. Determining the scope and contents of the prior art.
 - 2. Ascertaining the differences between the prior art and the claims at issue.
 - 3. Resolving the level of ordinary skill in the pertinent art.
 - 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.
- 3. Claims 1-18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Feller.

Feller teaches the invention substantially as claimed.

Feller teaches a surface gals composition for use on bakery products or an egg wash substitute composition, which does not include eggs or proteins. The glaze composition includes vegetable gum, modified food starch, water, preservative, food acidulant reducing sugar and/or syrup substrate and carrier, the composition further includes as a preservative sodium benzoate. The pH of the composition is below about 4.5. The composition can further contain colors, flavorings or pH buffers.[Note Column 3, lines 15-56 and Column 4, lines 35-67]

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However, Feller does not specifically teach a glaze composition which includes alginate.

Feller does teach a surface glaze composition which includes the majority of applicant's ingredients in the proportions as claimed by applicant. With respect to the specific inclusion of alginate, Feller does teach that the glaze composition includes a natural vegetable gums and modified vegetable gums, specifically, the composition includes 0.3-2.1% of combined vegetable gums and specifically in one formulation the vegetable gums includes chelated agar, gum arabic and microcrystalline cellulose. The gum arabic is a natural vegetable gum and the modified vegetable gums include the chelated agar and microcrystalline cellulose. Feller teaches that suitable modified vegetable gums which can be used in the composition include chelated agar, pectin derivatives, alginates such as propylene glycol alginate and cellulose derivatives such as microcrystalline cellulose, methylcellulose, sodium carboxymethyl cellulose, etc.[Note Column 3, lines 57-67 and Column 4, lines 1-19]

It would have been obvious to one having ordinary skill in the art at the time the invention was made from reading. Feller to provide a surface glaze composition for use on bakery products which comprises a modified food starch, water, vegetable gum, preservative and food acid and further include an alginate as claimed because Feller teaches that a combination of both a modified vegetable gum and natural vegetable gums can be used in the egg-less, protein free glaze composition. Feller further teaches that alginates specifically propylene glycol alginate is suitable for uses as a modified vegetable gum in the composition. To select alginate for either the chelated

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agar or microcrystalline cellulose which has been taught in Feller would have been an obvious selections because Feller teaches that all the modified vegetable gums are functionally equivalent therefore to select any one modified vegetable where both natural vegetable gums and modified vegetable gums are provided in a surface glaze composition renders applicant's invention as a whole obvious.

- 4. The prior art made of record and not relied upon is considered pertinent to applicant's disclosure. Spanier et al. teach coating a canine biscuit with a glazing agent which includes a gelatin and modified food starch and a vegetable gum. Shoop et al. teach a browning and glazing composition for browning dough based food products which includes starch, water, vegetable gum or alginates, food acids and the pH is less than 4.5 there are no preservatives in this browning composition. Lang et al. teach a gaze composition for bakery products, which includes a water dispersion, or slurry, which includes an edible acid, preservative, dextrin and sugar. Cha et al. teach a surface coating for producing microbiologically stable baked goods which includes water, sorbic acid or salt thereof, kappa-carrageenan and the pH is between 3.5 to 5.5. Holscher et al. teach oil in water emulsion glazing agents which includes an edible oil, protein, dextrin and water and optionally includes an emulsifier like lecithin or xanthan gum.
- 5. Any inquiry concerning this communication or earlier communications from the examiner should be directed to Nina Bhat whose telephone number is 703-308-3879. The examiner can normally be reached on Monday-Friday, 9:30AM-6:00PM.

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If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 703-308-3959. The fax phone numbers for the organization where this application or proceeding is assigned are 703-872-9310 for regular communications and 703-872-9311 for After Final communications.

Any inquiry of a general nature or relating to the status of this application or proceeding should be directed to the receptionist whose telephone number is 703-306-5665.

Nina Bhat

Primary Examiner Art Unit 1761

February 11, 2003